

METHOD FOR MAKING STUFFED TOFU AND THE DEVICE THEREOF

BACKGROUND OF THE INVENTION

1. Field of the Invention

The present invention relates to a method for making stuffed tofu and the device thereof, and more particularly to a method for making stuffed tofu, which is able to secure the stuffed material inside the tofu. The device for performing the method comprises at least one bar for holding thereon a material to be stuffed inside the tofu, a container with at least one compartment defined therein to receive and position the bar with the ready-to-stuffed material and a cover for covering the container.

2. Description of Related Art

Normally, when a material is to be stuffed inside a food, the user slides a slit in the food and then inserts the material into the food for cooking. However, when the stuffed food is cooking, chances that the stuffed material may fall out of the food might happen, which causes a lot of trouble for the user. Especially, the stuffed material after falling out of the food may stain the pot and spoil the entire dish.

In order to overcome the shortcoming, inventions have been implemented by using sophisticated machine to ensure that the stuffed material is not falling out of the food when cooking. However, all these improvements only suitable for large scale machine for mass production and require a lot of investment, which are all not suitable for making stuffed tofu.

To overcome the shortcomings, the present invention intends to provide an improved method for making stuffed tofu and the device thereof to mitigate or obviate the aforementioned problems.

SUMMARY OF THE INVENTION

The primary objective of the invention is to provide a method for making

1 stuffed tofu.

2 In order to accomplish the objective, the method comprises steps of positioning
3 a stuffed material onto a bar in such a manner that both ends of the bar are still able for
4 holding, placing the bar with the stuffed material in the recess in the compartment of the
5 container, immersing soybean in water for 8-12 hours and grinding the immersed
6 soybean, adding 4-6 times of water relative to the volume of the soybean to the ground
7 soybean to become soybean magma, boiling the soybean magma for 3-5 minutes,
8 cooling the soybean and then adding condensate to become lactary soybean, and
9 inputting the lactary soybean into the compartment in the container to surround the
10 stuffed material.

11 Another objective of the invention is to provide a device for making stuffed tofu
12 comprises at least one bar, a container with a recess defined in a bottom face of the
13 container for positioning the bar and a cover for covering the container.

14 Other objects, advantages and novel features of the invention will become more
15 apparent from the following detailed description when taken in conjunction with the
16 accompanying drawings.

17 BRIEF DESCRIPTION OF THE DRAWINGS

18 Fig. 1 is an exploded perspective view of the device for making stuffed tofu of
19 the present invention;

20 Fig. 2 is a perspective view of the container of the device in Fig. 1, wherein the
21 container is reversed for clear observation;

22 Fig. 3 is a schematic view showing that the bars are provided with stuffed
23 material and ready to be placed in compartments in the container;

24 Fig. 4 is a schematic view showing that the bars are placed inside the container;

25 Fig. 5 is a schematic view showing that lactary soybean is poured in each of the

1 compartments in the container;

2 Fig. 6 is a schematic view showing that the lactary soybean surrounds the
3 stuffed material and is cooled down to solidify the lactary soybean;

4 Fig. 7 is a perspective view of the device with a cover;

5 Fig. 8 is an exploded perspective view of a second embodiment of the present
6 invention;

7 Fig. 9 is a schematic view showing that the bar of the second embodiment is
8 provided with the stuffed material;

9 Fig. 10 is a schematic view showing that the bar with the stuffed material is
10 placed inside the container of the second embodiment;

11 Fig. 11 is a schematic view showing that the lactary soybean is poured into the
12 container of the second embodiment;

13 Fig. 12 is a schematic view showing that the lactary soybean surrounds the
14 stuffed material and is cooled down to solidify the lactary soybean;

15 Fig. 13 is a perspective view showing another embodiment of the present
16 invention, wherein the container is shaped like a fish to indicate the ingredient of the
17 tofu made; and

18 Fig. 14 is a perspective view showing still another embodiment of the present
19 invention, wherein the container is shaped like a cow to indicate the ingredient of the
20 tofu made.

21 DETAILED DESCRIPTION OF PREFERRED EMBODIMENT

22 With reference to Fig. 1, the device for accomplishing the objective of the
23 present invention comprises at least one bar 1, a container 2 with at least one
24 compartment 21 defined therein and a cover 3 for detachably engaging with the
25 container 2.

With reference to Figs. 2 and 3, the at least one compartment 21 has a recess 22 defined in a bottom face defining the compartment 21 to correspond to one of the bars 1.

When making the stuffed tofu, it is first necessary to use any method well known in the art to securely attach a stuffed material 4 onto the at least one bar 1. It is to be noted that when the stuffed material 4 is attached to the at least one bar 1, both ends of the at least one bar 1 is left with an appropriate length so that after the stuffed tofu is made, the user is able to hold either end of the bar 1.

After the stuffed material 4 is securely attached to the at least one bar 1, the user places the at least one bar 1 in the at least one compartment 21 by inserting one of the distal ends of the at least one bar 1 into the recess 22 defined in the at least one compartment 21 of the container 2. However, it should be noted that when the stuffed material 4 is made and attached to the at least one bar 1, the size of the stuffed material 4 is smaller than a volume of the at least one compartment 21 so that after the at least one bar 1 with the stuffed material 4 attached thereon is placed inside the compartment 21, there is still room left in the at least one compartment 21, as shown in Fig. 4.

Thereafter, the user prepares a suitable quantity of soybean and immerses the soybean in the water for 8-12 hours. The soybean is then removed and ground. After the soybean is ground, the user adds 4-6 times of water relative to the volume of the ground soybean to make soybean magma. The soybean magma is boiled for 3 to 5 minutes. After filtering and cooling process to the boiled soybean magma, condensate is added to the soybean magma to make lactary soybean 5.

With reference to Fig. 5, after the lactary soybean 5 is made, the user pours the lactary soybean 5 into the at least one compartment 21 with the at least one bar 1 inserted into the recess 22 and the stuffed material 4 securely attached to the at least one bar 1. After the lactary soybean 5 is poured into the at least one compartment 21 and the

1 condensate is added into the at least one compartment 21, the lactary soybean 5
2 surrounds the at least one bar 1 and the stuffed material 4. Then, after solidification of
3 the lactary soybean 5, the stuffed tofu is made, as shown in Fig. 6.

4 When the stuffed tofu is made, the cover 3 is engaged with the container 2. Thus,
5 the stuffed tofu is ready for use. When the stuffed tofu is eaten, the user removes the
6 cover 3 and holds the free end of the at least one bar 1 to remove the at least one bar 1
7 with the tofu and the stuffed material 4 inside the tofu. After a proper cooking process,
8 the stuffed tofu is edible.

9 With reference to Fig. 8, the device of the second embodiment comprises at
10 least one bar 6 (only one is shown), a container 7 with at least one compartment 71 (one
11 is shown) defined therein and a pair of recesses 72 oppositely defined in a side face
12 defining the compartment 71 to correspond to the bar 6.

13 With reference to Figs. 9 and 10, when making the stuffed tofu, it is first
14 necessary to use any method well known in the art to securely attach a stuffed material 8
15 onto the bar 6. It is to be noted that when the stuffed material 8 is attached to the bar 6,
16 both ends of the bar 6 is left with an appropriate length so that after the stuffed tofu is
17 made, the user is able to hole either end of the bar 6.

18 After the stuffed material 8 is securely attached to the bar 6, the user places the
19 bar 6 in the compartment 71 by inserting the distal ends of bar 6 into the recesses 72
20 defined in the compartment 71 of the container 7. However, it should be noted that when
21 the stuffed material 8 is made and attached to the bar 6, the size of the stuffed material 8
22 is smaller than a volume of the compartment 71 so that after the bar 6 with the stuffed
23 material 8 attached thereon is placed inside the compartment 71, there is still room left
24 in the compartment 71, as shown in Fig. 10.

25 Thereafter, the user prepares a suitable quantity of soybean and immerses the

1 soybean in the water for 8-12 hours. The soybean is then removed and ground. After the
2 soybean is ground, the user adds 4-6 times of water relative to the volume of the ground
3 soybean to make soybean magma. The soybean magma is boiled for 3 to 5 minutes.
4 After filtering and cooling process to the boiled soybean magma, condensate is added to
5 the soybean magma to make lactary soybean 9.

6 With reference to Fig. 11, after the lactary soybean 9 is made, the user pours the
7 lactary soybean 9 into the compartment 71 with the bar 6 inserted into the recesses 72
8 and the stuffed material 8 securely attached to the bar 6. After the lactary soybean 9 is
9 poured into the compartment 71 and the condensate is added into the compartment 71,
10 the lactary soybean 9 surrounds the bar 6 and the stuffed material 8. Then, after
11 solidification of the lactary soybean 9, the stuffed tofu is made, as shown in Fig. 12.

12 When the stuffed tofu is made, the cover (not shown in this embodiment) is
13 engaged with the container 7. Thus, the stuffed tofu is ready for use. When the stuffed
14 tofu is eaten, the user removes the cover and reverses the container 7 with the tofu and
15 the stuffed material 8 inside the tofu. After a proper cooking process, the stuffed tofu is
16 edible.

17 To distinguish the ingredient of the stuffed tofu, the shape of the compartment
18 2,7 may be made like a fish 7a, as shown in Fig. 13, or a cow 7b, as shown in Fig. 14, so
19 that the user is able to tell each one from the other ones.

20 It is to be noted that the method and the device applied to the method have the
21 following advantages.

22 1.Minimum cost

23 2.Due to the simple and minimum elements required, the cost is minimum.

24 3.Easy to operate

25 4.The structure of the device is simple so that the user is able to readily operate

1 the entire device.

2 5.Suitable for mass production.

3 Even though numerous characteristics and advantages of the present invention
4 have been set forth in the foregoing description, together with details of the structure and
5 function of the invention, the disclosure is illustrative only, and changes may be made in
6 detail, especially in matters of shape, size, and arrangement of parts within the
7 principles of the invention to the full extent indicated by the broad general meaning of
8 the terms in which the appended claims are expressed.

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